



# IACINTO

Cabernet

**Type of wine:** red

**Grape variety:** 50% Cabernet Sauvignon 50% Cabernet Franc

**Denomination:** Colli Mantovani Alto Mincio

**Alcohol content:** 12,50% vol.

**Total acidity:** 5,60 g/liter

**pH:** 3,50

**Sugars:** 3,7 g/liter

**Vineyard location:** Reale in Volta Mantovana

**Altitude:** 90 m. a.s.l.

**Exposure:** south south-est

**Terroir:** medium Morenic dough, loamy, with a drainage layer

**Vineyard density:** 5200 vines / Hectare

**Production per vine:** 2,5 kg

**Training system:** Guyot

**Cutting:** manual

**Harvest:** mechanical at the beginning of October

**Vinification:** red wine vinification with cryo-maceration of the grapes for 24 hours at controlled temperature at 4° C.

Punching down the must to extract aromas from the skins, then starts the alcoholic fermentation on the skins at the temperature 22°C in steel vats for 10 days, on the fine lees till the bottling.

**Refinement:** 2 months in bottle

**Ageing:** 3 years

**Serving temperature:** 16°-18° C

**Colour:** intense ruby red

**Bouquet:** characteristic herbaceous, pleasant pepper sensations; hints of raspberry. Perfumes in evolution.

**Taste:** slightly tannic, warm with a well-balanced body, suitable to be aged, typical hints of red fruit sensations.

**Serve with:** perfect with red meats, stews, roasts, and slightly seasoned cheese, pasta with meat sauce.

**Bottle:** classical Bordeaux conical

**Size:** 750 ml.

**Cork:** Nomacorc-bio made by sugar cane polymer

**Packaging:** 6 bottles in horizontal position